



# MAN UP YOUR MENU. STARTERS

## Bacon-Cheese Pig Wings

Product: Merkts® Sharp Cheddar Portions: 12 Serving Size: 6 wings

**They're big, they're guy food and they're cheesy!  
And they may just be man's perfect food.**

### Ingredients:

- 72 pig wings, small, thawed
- 2 Tbsp garlic powder
- 1½ cups Merkts Sharp Cheddar
- ¾ cup bacon, applewood smoked, cooked, minced
- ¾ cup scallions, sliced

### Preparation:

1. Fry the thawed pig wings, for 2-3 minutes, in a 350°F fryer (may need to do in batches). Quickly drain and place the hot wings in a stainless steel mixing bowl.
2. Toss the hot wings with garlic powder to evenly coat.
3. Melt Merkts Sharp Cheddar and bacon in the microwave for approx. 20 seconds. Add to the wings, along with the sliced scallions, to evenly combine all the ingredients.
4. Serve 6 wings per order.

### Operator Hints:

- Serve with a side of warm Merkts Sharp Cheddar cheese sauce, for additional dipping & indulgence
- Chop the bacon quite small to get better adhesion and dispersion of flavor
- During preparation, the Merkts Sharp Cheddar could also be used at room temperature (vs. microwave), it will easily melt and coat the wings
- Merkts Cheddar-Buffero pig wings would be a delicious, on-trend menu offering

Made with 100% Real Aged Wisconsin Cheddar.

